

SOCIAL EVENTS

CLELAND LADIES MEET.

A well attended meeting of the Ladies' Aid society of Cleland Presbyterian church was held yesterday afternoon in the home of Mrs. Robert Auld, 2419 Twentieth avenue, the ladies spending the afternoon sewing carpet rags for rugs. A nice lunch was served and the afternoon was enjoyed. The society will meet Sept. 27 with Mrs. Walter Anderson on Brashear street.

CLUB ENTERTAINED AT PARTY.

Members of the Fifty-Fifty club of the Memorial Christian church were entertained by Miss Lucille Thompson at her home, 1416 Twenty-seventh avenue, last evening at a birthday party. The house was made attractive with lovely garden flowers and the dining room serving table was decorated with a large birthday cake on which were 17 lighted candles. There were prizes and contests for diversion, with games going to the winners.

DIVISION L. A. S. PLAYS WORK.

The first division of the Ladies' Aid society of the Spencer Memorial Methodist church met Tuesday afternoon with Mrs. M. S. Mape on Seventh avenue. The ladies decided to take a soap order and also arranged for a Halloween social to be held Oct. 20 in the home of Mrs. G. M. Anderson, on Forty-fourth street, the hostess to be Mesdames Anderson, Gregory, Cameron and Mape. The business session was followed by a time of sociability and the hostess served refreshments. The ladies adjourned to meet the third Wednesday in October.

SURPRISE MRS. ULMAN.

Mrs. P. J. Uman, at her home, 4209 Fourteenth avenue, entertained a party of 30 young people last evening at a surprise party in honor of the J. C. club, who went to her home to help her celebrate her birthday anniversary. The hostess was presented with a large birthday cake, covered with pink candles. The ladies decorated with pink and white flowers and covers were laid for 16 at the luncheon that was served at 3 o'clock. Later Miss Grace Mauecker and Miss Lucille Uman played a number of piano selections and Miss Rose Lubnow rendered several vocal numbers. The J. C. club will meet in regular session in two weeks with Mrs. William Hurst, 4110 Fourteenth avenue.

ENTERTAINS AT FAREWELL PARTY.

Miss Mabel Olson, at her home, 4502 Eighth avenue, entertained a company of 30 young people last evening at a farewell party in honor of R. J. Mercer who left this morning to take up his studies at the Illinois state university. Garden and early fall flowers decorated the house. The guests were entertained with musical numbers and there were served with a delightful lunch.

HELPING HAND GIRLS SOCIABLE.

Helping Hand class girls of South Park Presbyterian church, Miss Muriel Winter, teacher, entertained a sociable to be held Friday evening in the church. They have arranged a program which is announced for 8 o'clock, this to be followed by the serving of refreshments and there will also be a candy booth.

HONEST PRETTY LUNCHEON.

Mrs. S. P. Cosner, assisted by her daughter Mrs. J. L. Dickman, at this city, were hostesses at a pretty luncheon Tuesday at "Sunny Slope," the home of the former in Watertown. The guests included women from Rock Island, Moline, East Moline and Watertown and they were placed at small tables decorated with golden glow and cosmos. A delicious course menu was served and the afternoon hours following were spent sociably, some of the ladies occupying themselves with needlework, others surrounding tables at 500 in which prizes went to Mrs. W. A. Cook and Mrs. Lindstedt and Mrs. W. D. Chamberlin. In a guessing contest the favor was awarded to Mrs. H. L. Agnew. The affair was a very delightful one, beautifully arranged and carried out.

MILE A MINUTE CLUB AT TOWER.

Ten members of the Mile-A-Minute club enjoyed a luncheon Tuesday afternoon, going to the Watch Tower where they enjoyed a social hour, the screened porch at 3 o'clock. After the luncheon the ladies spent the afternoon over fancy work and in visiting and the enjoyment of the park amusements. The club will be entertained

in two weeks by Mrs. John Meeder, 1837 Third street, Moline.

SOCIETY PLANS COFFEE-RAZAR.

Junior Ladies' society of Immanuel German Lutheran church was entertained yesterday afternoon at the monthly meeting, Mrs. Fred Seiderlath acting as hostess in her home, 413 Tenth street. Plans at this time were made for a coffee and coffee which will be held in the church basement Oct. 11, both afternoon and evening. The ladies will sell in addition to refreshments, fancy work, aprons and rugs. In the evening the church orchestra will give a musical program. The ladies spent the afternoon with needlework and they were served with a refreshing lunch. The circle will meet Oct. 11 with Mrs. Heinrichdelle on Fifteenth street and Fifth avenue.

COVENANT CLASS SEWING CIRCLE.

Twenty-five members of the Covenant Sewing circle of the First Methodist church gathered yesterday afternoon in the home of Mrs. Henry Paulsen, 1202 Twelfth street, Miss Alice Burton acting as the assisting hostess. The afternoon hours were devoted to sewing and the hostesses served an appetizing lunch.

MISS CLELAND WRITES RUTH BAND.

Mrs. A. T. Huesing, 1836 Twenty-third street, was hostess at the September meeting of Ruth's band of Broadway Presbyterian church yesterday afternoon. Mrs. Nutting conducted the devotional services and a paper on Africa was given by Miss Margaret Walker. An interesting feature of the program was a letter from Miss Fannie Cleland, read by Mrs. Robert T. Lee, and written shortly after her arrival in Korea, where she has gone as teacher in a girls' school. The letter told in Miss Cleland's inimitable manner of her experiences enroute to the orient and of the great variety of scenes on all hands to entertain and interest her. Mrs. E. C. Xander gave the home mission topic on the subject, "Do You Know Montana," and Mrs. E. O. Valle reviewed the first chapter on "A National Force" in "Missions in Action," the text book that the band will use for study during the winter. A short business session was held followed by a most enjoyable time of sociability when a lunch was served.

W. R. C. SURPRISES PRESIDENT.

Woman's Relief corps No. 66 held its regular meeting yesterday afternoon at 2:30 o'clock in Memorial hall and listened to an excellent report of the corps delegate, Mrs. John Bedford, who told of the national convention held recently at Kansas City. The members learning that yesterday was the birthday anniversary of the president, Mrs. Ella Godfrey, they arranged a pleasant surprise for her and served ice cream and cake. The society will meet in two weeks at the court house in regular session.

ROYAL CLUB AT PARK.

Members of the Royal Club club went to Long View park for their fortnightly meeting. They enjoyed the lunch, procuring good hot coffee because the day was fresh, and doing full justice to the tempting array of good things. Later three tables of cards were played and Mrs. A. Pick, Mrs. C. Baker and Mrs. Walter Grotzke took the prizes. In two weeks the club will be entertained by Mrs. Cardall on Seventh avenue and Twenty-eighth street.

FAREWELL RECEPTION FOR PASTOR.

Dr. W. H. Blanche, who after 25 years' service has severed his connection as pastor with St. Paul's Lutheran church, Davenport, was last evening tendered a farewell reception at the church. Dr. C. J. Soderberg of Augustana seminary, who has been serving the church as pastor during the summer months, acted as master of ceremonies and gave a short talk. Dean Marmaduke Hare of Trinity cathedral, Davenport, spoke for the inter-denominational churches of Davenport and Dr. E. F. Bartholomew of this city, one of Dr. Blanche's first teachers on his arrival in this country from Germany, spoke of his college relations with the guest of honor. A program of musical numbers and readings was given. Dr. Blanche was presented with a purse of money and Mrs. Blanche was given a beautiful bouquet of flowers. J. C. Mohl making the presentation speeches. Frape was served to the company after the program.

CARDS TO BOAT TEA.

Mesdames T. B. Davis, Fred Denkmann, W. H. Marshall and J. H. Hauke have issued cards to a tea to be held on the Steamer Weyerhaeuser, Friday afternoon from 3 to 7 o'clock.

SCHAEVE-BLASER.

One of the prettiest home weddings of the year, although a quiet, simple affair, was the marriage of Miss Lilian Florence Blaser to William Nicholas Schaeve, which took place last evening at the home of the bride's parents, Mr. and Mrs. Charles Blaser, southwest of Moline. The ceremony was performed by Rev. Fred N. Wright, pastor of the Milan Methodist church, in the presence of only a small company of relatives and intimates of the happy couple, the serious illness of the aged grandparents of the bride necessitating this limitation. At the appointed hour of 7, to the soft strains of Lohengrin played by Miss Dora Schaeve, cousin of the bridegroom, the bridal party descended the staircase into the beautifully decorated parlor, where the bride's colors, white and yellow and took places beneath a floral canopy of white and gold, where with the ring service and abbreviated Episcopal rite the marriage was performed. The bride was a picture of loveliness and youth, attired as she was in a most captivating gown of ivory satin with lace overdrap and carrying a large bouquet of white and yellow bride's roses. After the solemn moment had passed, congratulations and smiles sped away formality, and a laughing, happy company passed into the spacious dining room where at one long table, with both table and room bearing ample evidence of the floral decorator's art, was served a wedding repast of prodigious menu. In the serving Mrs. Blaser was assisted by four

young ladies, the Misses Edna Blaser, Sarah Lilekett, Elsie Engel and Margery Blaser, who together with the bride belong to that social circle which has done so much to enliven country life and further good deeds in the neighborhood.

After spending some days visiting relatives in Iowa and Illinois, Mr. and Mrs. Schaeve will depart for their future home at Edinburg, Texas, where they will take possession of an irrigated ranch located in the heart of the semi-tropic Rio Grande valley only a few miles from the militia camp at McAllen. They will be attended there by the best wishes of a host of friends, who regret to see them leave the old neighborhood where their youth has been spent. Mr. and Mrs. Schaeve both have been active members of McConnell's chapel of the Methodist church and being of old, respected families it would be felt as a distinct loss if Texas should claim them permanently. The bridegroom, though formerly a farmer in the Blaser neighborhood, for some years has been superintendent of the Art Stone company's plant in this city. In taking this important step in his life, Mr. Schaeve at the same time decided to eschew city life and return to the farm. As a testimonial of the regard he is held in at the plant, the bride and bridegroom were presented with a purse of money by the proprietors of the Art Stone Co., which was one of the many fine gifts showered upon them at the wedding.

SOCIAL ANNOUNCEMENTS.

An all day meeting for work of the Ladies' Aid society of the First Baptist church will be held tomorrow at the church parlors.

Household Hints

RECIPES USING APPLES.

(Summer apples are delicious and cheap, but will not keep. They can be used in many delicious recipes.)
New Way to Bake Apples—Two cups sugar, one cup water and three cents' worth of little red cinnamon candies. Cook until it is like syrup. Have apples pared and halved. Place in syrup and bake until tender. Remove to platter and pour remaining syrup over top. Delicious with meat cooking.
Transparent Apples With Whipped Cream—Pare 12 apples (tart), cut in circular pieces three-quarters inch thick, remove seeds and core; carefully spread on dishes to dry slightly. Make a syrup of 1½ pounds loaf sugar and half pint water; boil until rather thick. Now lay in half the apples and simmer 15 minutes. Take out and spread on plates to cool while the rest cooks. In 15 minutes take these out and spread, returning the first half to the syrup. Be careful not to break the slices by rapid boiling. Cook until done and clear, remove and finish cooking the rest. Lay all carefully in deep zinc dish. Add to the syrup the grated rind of two fresh oranges, grate out pulp and simmer a little while and pour over apples. Grate the rind of an orange and express the juice; add this, with one small cup of white sugar, to one pint of rich cream; whip stiff and pile on apples. An elegant and beautiful dessert.

Apple Fritters—Beat two eggs until light with half pint new milk, add teaspoon of salt, two cups sifted flour and pint peeled and sliced apples. Beat hard. Drop a spoonful at a time in boiling fat; take up with skimmer as soon as done. Dredge with powdered sugar and serve immediately.
Apple Cream Pie—Line deep pie plate with a rich crust. Cut very fine enough apples to fill same. Mix with apples: one cup sugar, one-half cup flour and one-half teaspoon cinnamon. Fill pie plate and pour in enough milk to half cover apples. Dot with butter and bake.
Apple Pudding—Put two layers of quartered apples in a pudding dish, sprinkle thickly with granulated sugar, add a few raisins and a teaspoon of butter; pour over this a batter made of a small teacup sugar, three-fourths cup milk, one-fourth cup butter, two teaspoons baking powder, flour enough to form a batter as thick as for layer cake, a little salt. Steam or bake until the apples are cooked. Serve hot with cream and sugar.
Apple Sauce Cake—One and one-half cups apple sauce, one cup sugar, two cups flour, one cup seeded raisins, one-half cup butter (or a little less or other shortening), one tablespoon hot water, two teaspoons soda, one teaspoon each of cinnamon and cloves. Cream butter and sugar, add sauce, dissolve soda in hot water, then add flour and spices sifted in, raisins last. The sauce should be previously sweetened as for table use. This is an elegant cake and will keep without drying up.

Advance Showing of Women's Fall Suits and Coats

Women's clothes "that are different"

Our Advance Showing of fall fashions is of marked importance to every woman, who would achieve individuality and charm in her clothes.

The new frocks, smart yet simple, are relieved by trimmings of fur, velvet and embroidery of contrasting shades. You will find here models, suited in every way to your figure, taste and requirements.

The suits for fall, reveal a tendency toward Russian blouse effects. The coat lengths are well adapted to figures of any height and the woman of stout as well as tall stature will be pleased to see among these models, designs and cuts that will insure her perfect satisfaction in style and fit.

You will find our selection delightful.

THE HUB
Jol. Mo. Davenport

IT PAYS TO CROSS THE RIVER



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THE TABLE.

Luncheon Salad to take place of meat dish—Three cups chopped pecan nuts, one cup cooked chicken, six scraped apples, three sliced bananas, mayonnaise dressing and whipped cream. Put chicken through meat chopper, add nuts, apples and bananas. Mix with mayonnaise dressing and cover with whipped cream.
Coleslaw—Shred a small head of cabbage fine, add pinch of salt, cup of sour cream, three tablespoons vin-

egar and four tablespoons sugar. Beat till it foams.
Tea Cakes—One cup sugar, scant half cup butter, one egg, two-thirds cup buttermilk, one teaspoon soda, one teaspoon baking powder, a little lemon extract, two cups flour.

Snow Whipped Cream—To the whites of three eggs beaten to a froth add a pint of cream and four tablespoons fruit juice, with three tablespoons fine white sugar and teaspoon of extract of lemon or vanilla. Whip to a froth and serve in a glass dish. Put lady fingers or sliced sponge cake in a glass dish, put a spoonful of jelly or jam over and heap the snow upon it.
Baked Cabbage—Boil a firm head for 15 minutes, then change the water for more boiling water; boil till ten-

der, drain and set aside to cool. Mince some boiled ham, mix with bread crumbs, add pepper, one tablespoon butter, two eggs well beaten, and three tablespoons milk. Chop cabbage very fine, mix all together, and bake in a pudding dish.

CANDYING.

To keep honey all the year round without candying, it is only necessary to place the honey, which has been strained previously, in a pan or pail, which may be placed inside of another one, putting two or three bits of wood under the pail containing the honey, to prevent it from burning upon the bottom. Then fill the outer one with water and just bring it to the boiling point, skimming off the wax and foam

which gathers upon the top. As soon as it comes to the boiling point remove from stove, and after a few minutes strain and pour into jars to cool. Cover tightly and place in a cool cellar. It will pay for the trouble.

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PRICED AT \$12.95, \$18.50, \$25, \$35, \$47.50



Delicious Toast Without a Fire

Delicious toast for any meal may be had at a moment's notice without heat if you keep a package of Holland Rusk on hand. This wholesome Dutch delicacy is toasted a beautiful light brown at the bakery and is ready to serve as it comes from the package, although its flavor and crispness are improved by heating for a few moments in the oven.

For breeding meats Holland Rusk gives a finer flavor than bread, and is more delicious, and easier and quicker to serve. Phone your grocer for a package and write Holland Rusk Co., Holland, Mich., for book of new and easily prepared recipes.

Windmill Cookies are another Dutch delicacy that your grocer can supply. You will pronounce them the most delicious cookies you ever tasted.

For creamed dishes, rarebits and wherever you would use toast, Holland Rusk is more delicious, and easier and quicker to serve. Phone your grocer for a package and write Holland Rusk Co., Holland, Mich., for book of new and easily prepared recipes.

New Chic Trimmed Hats

quite out of the ordinary and very attractively priced at

\$4.98 \$5.95 \$7.50

to be shown tomorrow for the first time.

Charming in every detail—cleverly representative of the new Fall modes—these several hundred Trimmed Hats will appeal strongly to all women. The shapes very sufficiently that one may choose several, as many women will tomorrow.

They are built up attractively of Lyon and silk velvet, in typical Fall colors to match the new suits and dresses. The varied trimmings include gold and silver ornaments, wings, ostrich feathers, imitation ghours, Paradise and all of the other new fantasies one would expect to find on much more expensive hats.

Untrimmed Shapes

Large or small in wanted colors, all velvet or combinations of materials, a very special lot just come in for Friday and Saturday selling at **98c**

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